

## bread & bruschetta

**HOUSE FOCACCIA 3.75**  
onion focaccia, rosemary-garlic infused olive oil

**CHEESY GARLIC BREAD 11.25**  
mozzarella, parmesan, marinara on the side

### BRUSCHETTA TRIO (CHOOSE 3) 14.25

- prosciutto, housemade fig jam, brie ↵
- roasted red pepper, goat cheese ↵
- warm artichoke-walnut pesto, parmesan ↵
  - gorgonzola, honey, walnuts ↵
- the classic, tomato, basil, pesto, mozzarella, parmesan ↵
  - olive tapenade, goat cheese ↵
  - toasted salami, pesto, parmesan ↵
  - apple, brie honey, almonds ↵
- smoked salmon pesto, capers, red onion ↵  
(+ \$4.75 each additional)

## antipasti

**MARINATED OLIVES 6.5 gf**  
garlic, orange peel & sundried tomatoes

**NONNA'S MEATBALLS 14**  
beef & pork, tomato sauce, mozzarella, parmesan

**BEEF CARPACCIO\* 16**  
thinly sliced raw beef, capers, parmesan, red onion,  
dressed mixed greens, grilled ciabatta

**HEIRLOOM CHERRY TOMATO BURRATA 16**  
pesto olive oil, pine nuts, garlic, grilled ciabatta, basil

## insalata

add grilled chicken 5.5, prawns 6, salmon 8, filet 9

**GRILLED CHICKEN 18.25 gf**  
candied walnuts, roasted red peppers, gorgonzola, tomato, mixed  
greens, balsamic vinaigrette

**CHOPPED SPINACH & FIG 16.5 gf**  
gorgonzola, candied walnuts, pancetta, caramelized  
onions, honey-mustard

**KITCHEN SINK 17.5**  
mixed lettuces, salami, prosciutto, mozzarella, parmesan,  
roasted red peppers, chickpeas, pine nuts, kalamatas, artichoke,  
crushed croutons, balsamic vinaigrette

**GRILLED FILET MIGNON\* 20.5 gf**  
gorgonzola, roasted potatoes, zucchini, red peppers, tomato,  
red onion, mixed greens, balsamic vinaigrette

**KALE ROMAINE CAESAR\* 15.25**  
fried capers, parmesan, pine nuts, crushed croutons

**SIMPLE SALAD 8.75 gf**  
mixed greens, gorgonzola, tomatoes, toasted pine nuts,  
balsamic vinaigrette



## pasta

add prawns 6, meatballs 6, grilled or rotisserie chicken 5.5

**ANGEL HAIR RUSTICO 19**  
fresh basil, garlic, parmesan, red sauce, arugula, fresno peppers

**CREAMY PESTO VERDURA 20**  
penne, mushrooms, peas, zucchini, asparagus

**SALMON FETTUCCINI ALFREDO 21.5**  
tomatoes, spinach, lemon cream sauce

**RICOTTA GNOCCHI 20**  
italian dumplings, choice of creamy pesto, marinara  
or gorgonzola cream sauce

**FETTUCCINI PRAWNS & SCALLOPS 22.75**  
sundried tomatoes, olives, tomato-cream sauce

**EVER-CHANGING RAVIOLI 21.75**  
chef's choice of the day

**BUTTERNUT SQUASH RISOTTO 20 gf**  
gorgonzola, pine nuts, sage, spinach

**SEAFOOD RISOTTO 23.5 gf**  
prawns, scallops, mussels, roasted red peppers, peas

## mains

**THE BURGER\* 18**  
grilled angus, gorgonzola, caramelized onions, prosciutto, rose-  
mary ciabatta bun, roasted potatoes & dressed greens

**PISTACHIO CRUSTED SALMON\* 25.75 gf**  
sustainable salmon, spicy roasted red pepper agrodolce,  
potatoes, seasonal vegetable

**CHICKEN ARTICHOKE PICATTA 25.25**  
capers, lemon-wine sauce, potatoes, seasonal vegetable

**CHICKEN & PROSCIUTTO MARSALA 25.25**  
shiitake mushrooms, marsala wine sauce, potatoes, seasonal vegetable

**GRILLED FILET MIGNON\* 35.75 gf**  
point Reyes blue cheese, potatoes and seasonal vegetable

*gf*: gluten free, not a gluten-free kitchen

\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.